

Curd Idli



Ingredients:

Idli – 4 to 5, chopped into quarters (or 1 cup Mini Idlis)

White Pumpkin – 1/2 cup, grated

Coconut – 2 tsp, grated

Green Chillies – 2

Thick Curd – 1 to 2 cups (or as required)

Coriander Leaves – 1 tsp, finely chopped

Mustard Seeds – 1/4 tsp

Salt as per taste

Method:

1. Grind together coconut and green chillies.
2. Combine the pumpkin, coconut mixture, curd and salt in a bowl.
3. Mix well.
4. Heat little oil in a pan and fry the mustard seeds.
5. Add this to the curd mixture along with the idlis.
6. Garnish with coriander leaves.
7. Serve.